



VEGETARIAN

115 E. Grand River Ave.
Williamston, MI 48895
517.655.2100
tavern109.com

APPETIZERS

- TRUFFLE FRIES \$10
topped with truffle salt, shaved parmesan with garlic aioli dipping sauce
- TOMATO BASIL BRUSCHETTA \$12
fire roasted tomato, lemon confit, basil, aged parmesan served with garlic crostini
- RUSTIC CHIPS \$10
hand cut, truffle sea salt & vinegar potato chips with garlic aioli dipping sauce
- JALAPEÑO ARTICHOKE DIP \$14
zippy artichoke dip served with naan bread
- PRETZEL BREAD STICKS \$15
beer mustard and fontina cheese sauce
- BAKED BRIE & CHERRY JAM \$15
baked brie, cherry jam with crostini

SALADS

- TAVERN \$12
apples, smoked gouda, organic greens, cucumbers, grapes, honey mustard dressing
- BURRATA & BLOOD ORANGE \$16
creamy buratta cheese, sliced blood orange, strawberry, arugula, slivered almonds, blood orange vinaigrette, garlic crostini
- GRILLED PEACH \$15
grilled peach, arugula, green onion, dried cherries, house-made boursin goat cheese, balsamic glaze, olive oil
- COBB \$12
romaine hearts, grape tomatoes, avocado, gorgonzola, hard-boiled egg, ranch dressing

SANDWICHES

choice of classic side

- THE MEATLESS WONDER \$15
granny smith apples, candied pecans, caramelized onion, swiss, arugula, cranberry cream cheese on ciabatta
- 109 MEDITERRANEAN \$16
caramelized onion, garlic aioli, roasted red pepper, arugula, feta, roasted mushroom

BURGERS

6 oz. Impossible Burger - The delicious meatless, plant based burger choice of classic side

- CLASSIC \$18
white cheddar, organic greens, tomato, onion, 109 sauce
- OLIVE \$18
green olive sauce, organic greens, tomato, onion
- MAC DADDY \$20
109 mac n' cheese, caramelized onions, organic greens, tomato
- CHERRY HARVEST \$19
goat cheese, arugula, cherry jam, caramelized onions
- BLACK BEAN \$17
pepper jack cheese, organic greens, avocado, onion, tomato

KIDS' MENU

- KIDS' ENTRÉE \$10
mini cheese pizza
grilled cheese, mac & cheese; served with classic side
- entrée includes drink
- KIDS' DRINKS
milk, chocolate milk, soda, lemonade, fruit juice; orange, apple, cranberry

SOUPS

- GINGER CARROT BISQUE cup \$6 / bowl \$8
topped with toasted pepitas
- SOUP OF THE DAY cup \$6 / bowl \$8

ENTRÉES

choice of 109 cole slaw, dinner salad or soup

- TRUFFLE MAC 'N CHEESE \$16
fontina cream sauce, chipotle pepper, chives, panko crumbs, truffle oil
- SEASONAL RISOTTO \$19
varied offerings using local fresh & seasonal vegetables
- CAJUN PASTA \$17
roasted tomato, basil, caramelized onion, aged parmesan, cajun cream sauce over fettuccine

PIZZAS

10" Pie

- PEAR PIZZA \$17
roasted pears, walnuts, gorgonzola, mozzarella, apricot glaze, cracked black pepper
- MARGHERITA \$16
pesto, fresh mozzarella, tomato slices, fresh basil
- APPLE & FIG \$16
roasted garlic oil, apple, fig, goat cheese, mozzarella, caramelized onion, basil, balsamic drizzle
- HOT HONEY \$17
dill pickle, onion, smoked gouda, hot honey drizzle

SIDES

CLASSIC SIDE \$6

- Tavern Fries
- 109 Cole Slaw
- Rustic Chips
- Stone Ground Cheese Grits
- Soup
- Garlic Mashed Potatoes
- Herbed Rice Pilaf

UP SIDE \$7

- Fresh Fruit
- Small Tavern Salad
- Chef's Vegetable
- Mac & Cheese

DESSERTS

- 109 STRAWBERRY SHORTCAKE \$10
strawberry compote, house-made cinnamon crunch biscuit, basil creme anglaise, vanilla ice cream, whipped cream
- CHOCOLATE PEANUT BUTTER PIE \$8
frozen PB pie topped with PB cup crumbles
- SALTED CARAMEL APPLE CRISP \$10
baked apples, salted caramel, crumb topping with vanilla ice cream
- BRÛLÉE OF THE DAY \$8
ask your server which crème brûlée we are offering today
- BOURBON BREAD PUDDING \$8
served warm with candied pecans and bourbon caramel sauce, whipped cream
- BOOZY BOURBON MILKSHAKE \$14
Bulleit bourbon, caramel vodka, vanilla bean ice cream, topped with whipped cream

Notify your server of any food allergies. Ask your server about the menu items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.